

CLAIMS

1. A method for providing individually baked cookies comprising the steps of providing an uncooked cookie dough sheet or block which has a thickness and a surface and which has separable pieces of predefined shape, separating one or more pieces from the cookie dough sheet or block, and then baking the pieces to obtain individually baked cookies.
2. The method of claim 1 which further comprises defining the shape of the pieces by providing grooves, score lines in the surface of the dough sheet or block, and separating the pieces from the dough sheet or block by breaking them along the grooves or score lines.
3. The method of claim 2 wherein the grooves or score lines are substantially straight to define dough pieces having substantially straight sides.
4. The method of claim 3 wherein the grooves or score lines intersect to define the dough pieces.
5. The method of claim 1 wherein the dough is formulated to flow upon baking and the pieces are baked on a sheet or pan which allows the dough to flow to form substantially round individually baked cookies
6. The method of claim 2 wherein the grooves or score lines have a width of from about 3 % to about 50% of the thickness of the dough sheet or block and a depth of about 3% to about 50% of the thickness of the dough sheet or block.
7. The method of claim 6 wherein the grooves or score lines have a width of about 1 to 5 mm.
8. The method of claim 6 wherein the grooves or score lines have a depth of about 1 to 5 mm.
9. The method of claim 6 wherein the dough sheet or block has a thickness of about 1 to 3cm.

10. The method of claim 1 wherein the cookie dough comprises flour, sugar, baking powder, and fat and the baking powder is present in an amount of between 0.3 and 1.5 percent.
11. The method of claim 10 wherein the cookie dough contains between about 6 and 9 percent water.
12. The method of claim 10 wherein the flour is present in an amount of from about 10 to 40 percent by weight, the sugar is present in an amount of from about 10 to 40 % by weight, and the fat is present in an amount of about 10 to 25 percent by weight and further including a texturizing agent in an amount of up to 10 percent.
13. The method of claim 12 wherein the texturizing agent is whole egg or egg white and is present in an amount of between about 2 and 5 percent by weight
14. The method of claim 10 wherein the fat is a solid or liquid fat at room temperature and of animal or plant origin.
15. The method of claim 10 wherein the fat is lard, tallow, margarine, maize oil, copra oil, palm oil, sunflower oil, or soya bean oil.
16. The method of claim 10 wherein the baking powder is a mixture of at least one bicarbonate or carbonate salt, at least one acidifying agent, and at least one separating agent.
17. The method of claim 16 wherein the baking powder is bicarbonate in an amount of at least 0.5 percent.
18. The method of claim 10 further comprising pieces of chocolate, oat flakes, or groundnuts, in an amount of between about 10 and 30 percent by weight of the cookie dough.
19. The method of claim 18 wherein the chocolate, oat flakes, or groundnut pieces are between 1 and 10 mm in size.

20. The method of claim 1 wherein the cookie dough sheet or block is refrigerated.
21. A method for providing individually baked products comprising the steps of providing an uncooked dough sheet or block which has separable portions of predefined shape, separating one or more portions from the sheet or block, and then baking the portions to obtain individually baked products.
22. The method of claim 21 which further comprises defining the shape of the portions by grooves, score lines or combinations thereof and separating the portions from the sheet by breaking them along the grooves or score lines.
23. The method of claim 22 wherein the grooves or score lines are substantially straight to define polygonal shaped portions.
24. The method of claim 22 wherein the substantially straight grooves or score lines intersect to define the portions.
25. The method of claim 22 wherein the grooves or score lines are at least partially arcuate to define an object having non-linear features.
26. The method of claim 22 wherein the grooves, score lines, or combination thereof have a width of from about 0.5% to about 50% of the thickness of the dough sheet or block and a depth of about 3% to about 95% of the thickness of the dough sheet or block.
27. The method of claim 21 wherein the portions are baked in separate pans which define the final shape and configuration of the individually baked product.
28. The method of claim 21 wherein the dough is formulated to flow upon baking and the portions are baked on a sheet or pan which allows the portions to flow to form substantially round individually baked products.
29. The method of claim 21 wherein the portions are separated but baked in a single pan to facilitate more uniform baking of the portions.

30. The method of claim 29 wherein the dough is formulated to flow upon baking and the portions flow together while baking to form a baked mass of individual products.

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